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Amendments to the Claims:

1. (Previously Amended) A method of molding a cheese or non-frozen milk product, wherein the method comprises:
 - a) casting a melt of said product having a dry extract content lying in the range 25% to 50%, and a fat content by weight in the dry extract lying in the range 30% to 75%, into at least one mold;
 - b) cooling the melt to cause only a peripheral layer of the melt to congeal;
 - c) reheating the mold(s) to soften a surface region of said congealed peripheral layer;and
 - d) unmolding the product.
2. (Original) A method according to claim 1, including a step, after casting (a) and preferably during cooling (b), of putting into place a stick for holding the product.
3. (Previously Amended) A method according to claim 1, including, after the unmolding step d), a step e) of coating the product.
4. (Previously Amended) A method according to claim 3, wherein said coating step e) is performed by dipping.
5. (Original) A method according to claim 4, wherein the dipping is performed by using a bath whose temperature lies in the range 20°C to 90°C.
6. (Previously Amended) A method according to claim 3, wherein the coating of the product is accompanied by projecting solid pieces of size lying in the range 1 mm to 4 mm, which pieces become fixed to the coating.
7. (Original) A method according to claim 6, wherein the solid pieces are selected from dried fruit and/or dehydrated fruit and/or vegetables and/or spices and/or flavoring.

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8. (Previously Amended) A method according to claim 3, wherein the coating is made out of a material which does not adhere to a material for packaging the product.
9. (Previously Amended) A method according to claim 1, including a step after the unmolding d) of packaging the product under a modified atmosphere.
10. (Original) A method according to claim 1, wherein the casting is performed into at least one recyclable mold, and at a temperature of at least 50°C.
11. (Original) A method according to claim 1, wherein said cooling (b) is performed in a brine whose temperature lies in the range -10°C to -40°C.
12. (Original) A method according to claim 1, wherein the cooling (b) is performed in such a manner that the temperature of the product, at least in said congealed peripheral layer, lies in the range -4°C to -20°C.
13. (Original) A method according to claim 11, wherein the duration of the cooling is less than 3 minutes.
14. (Original) A method according to claim 1, wherein the reheating (c) is performed by dipping in water at a temperature lying in the range 15°C to 60°C.
15. (Original) A method according to claim 1, wherein during unmolding, the temperature of the product, at least in the portion of the peripheral layer that remains congealed, lies in the range of -2°C to -18°C.
16. (Original) A method according to claim 1, wherein the casting (a) is performed in a plurality of stages so as to make a product built up of a plurality of layers and/or a product having a filling.

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17. (Cancelled)

18. (Cancelled)

19. (Previously presented) A method according to claim 1, wherein said product has a pH that lies in the range 4.8 to 6.

20 (Cancelled)

21. (Previously presented) A method of making a molded cheese product, which comprises:

- a) casting a melt of said product having a dry extract content lying in the range 25% to 50%, and a fat content by weight in the dry extract lying in the range 30% to 75%, into at least one mold;
- b) cooling the melt contained in the mold to cause at least a peripheral layer of the melt to congeal;
- c) reheating the mold to soften a surface region of said congealed peripheral layer;
- d) unmolding the product from the mold,
- e) coating the unmolded product with a coating material that solidifies upon contact with the product to form a hardened coating surrounding a core of said product, and.
- f) storing the coated product with said core in a non-congealed state and with said coating holding the core together.

22. (Previously presented) A method according to claim 21 wherein the step of storing the coated product comprises storing the product at a temperature in the range of 2°C to 8°C.

23. (Cancelled)

24 (Cancelled)